

Formal Dining

Food tastes better when shared with friends

BANQUET DINING

Minimum 30 people

Menu Selection

Freshly baked Artisan bread rolls & King island butter

Main Course

Grilled reef fish w romesco, shaved fennel, capers & parsley (df, gf)

Roasted free range chicken breast w old bay spice, chargrilled lemon & aioli (df, gf)

Confit duck leg w beetroot relish & wilted riddichio (df, gf)

Slow cooked lamb shoulder w chimmi churri & crispy fried kale (df, gf)

Grilled Cape Grim sirloin beef w caramelised onions, watercress & shaved raddish (df, gf)

Wild mushroom & porcini risotto w shaved pecorino & truffle oil (v, gf)

Side Dishes

Roasted wedges of spiced pumpkin w saffron yoghurt, coriander & dukkah (v)

Persian roasted cauliflower salad w pomegranate, labneh, parsley & mint (gf, v)

Roasted thyme baby potatoes w rosemary sea salt (df, gf, v)

Roasted beetroot salad w torn radicchio, citrus, goats curd & candied walnuts (gf, v)

Frenched green beans w garlic butter & parsley (gf, v)

Heirloom tomato salad w buffalo mozzarella, reduced balsamic & basil (gf, v)

To Finish

Petit chocolate ganache tartlets w mascarpone & fresh raspberry

Selection of cro-nuts

Lemon Cheesecake

Miniature mixed desserts

Fresh seasonal fruit platters (df, gf)

**Menus are subject to change

